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Smiles

Saplee—"What is this Blue Bird we hear so much about?"
Snapleigh—"The Dove of Peace."

Visitor—"How does the land lie out this way?"
Native—"It ain't the land that lies; it's the land agents."

"Don't you find that a baby brightens up a household wonderfully?"
"Yes," said the parent, with a sigh; "we have the gas going most of the night, now."

Caller—"Pardon me, sir, but is there another artist in this building?"
Artist—"There is not. There is, however, a man on the fourth floor who paints."

"What kind of work could you possibly do around an office?"

"I'm a kind o' all-around handy man, mister. I kin hold a door open, light a match for ye, look out an' see if it's rainin', call a taxi, drop letters down the chute, an' tell folks yer out when ye ain't."

A lawyer had to defend a railway company from the charge of negligence in the case of a farmer whose cart was demolished at a grade crossing, with bodily injury to the farmer himself.

The accident happened at night and the principal witness was an old colored man who was on guard with a lantern to signal the approach of trains.

"Now, John," said the lawyer, "did you swing your lantern when you saw the cart coming?"

"Yassir, I sut'nly did, suh, I done swung dat lantern right crost de road."

On the strength of this testimony the lawyer won his case. He took occasion to thank the witness.

"Much obliged to yo'," replied that worthy. "I 'se pow'ful glad I could he'p yo'. But I was feared dat other lawyer gwine ax me ef dat lantern was lit."

"Dear me! What is that awful noise? Is it a new freak auto horn?"

"No, I think it is Clarise Cashley's new sport skirt."

Little Tommy had spent his first day at school.

"What did you learn?" he was asked on his return home.

"Didn't learn nothin'."

"Well, what did you do?"

"Didn't do nothin'! A woman wanted to know how to spell 'cat' and I told her."

He was one of those young men given to the use of stale slang. At the breakfast table, desiring the milk, he exclaimed:

"Chase the cow down this way, please."

"Here, Jane," said the landlady, "take the cow down to where the calf is bawling."

A Gallant Tommy, having received from England an anonymous gift of socks, entered them at once, for he was about to undertake a heavy march. He was soon prey to the most excruciating agony, and when, a mere cripple, he drew off his foot-gear at the end of a terrible day, he discovered inside the toe of the sock what had once been a piece of stiff writing-paper, now reduced to pulp, and on it appeared in bold, feminine hand the almost illegible benediction: "God bless the wearer of this pair of socks!"

"It's curious," said Brown, "how coming events cast their shadows before them. I'll wager a fiver none of you gentlemen can guess what was the last thing played on the organ at the time of the fire."

"The Lost Chord," suggested Smith.

Brown shook his head.

"Dies Irae," said the classical gentleman.

Brown shook his head again.

"What was it, then?" asked the practical member.

Brown got up, reached for his hat, and went to the door. Then he replied:

"The hose!"

Tested Recipes

(In this column each week will be found a number of Tested Recipes. By clipping these and pasting in a note book, a complete book of tried recipes may be gathered. We will be glad to print any favorite recipes of our readers.—Ed.)

Salmon with Cream Sauce

Cream Sauce—Two tablespoons melted butter; two tablespoons flour; one half teaspoon salt; one dash pepper; one cup cream. Cook until thick.

Open the can of salmon and turn into a steamer or colander, if possible without breaking. Heat over hot water; turn the fish onto a platter and completely cover with the cream sauce. Garnish with finely chopped parsley and slices of lemon. If preferred, the salmon may be lightly flaked, heated in the sauce, and served in a border of mashed and browned potatoes. A pleasant variation of this dish is to grate a little cheese over the mashed potatoes and the salmon and place in the oven just long enough to melt the cheese. In this instance, of course, the salmon should be prepared in a fireproof-dish.

Fish Balls

One pint shredded codfish; ten potatoes of medium size; one egg; one tablespoon butter; one fourth teaspoon pepper; one half teaspoon salt; fat for frying.

Pare the potatoes and put in stew pan. Sprinkle the fish over potatoes and cover with boiling water. Cook until potatoes are done. Drain off all water and mash fish and potatoes fine and light. Add butter, seasoning and well beaten egg. Beat three minutes, then shape into smooth balls, and fry in hot fat until nice and brown.—Selected.

Japanese Roll

Make a rich baking powder biscuit dough, roll it out one-fourth of an inch thick. Chop cold roast or boiled beef or veal until fine. Season with salt, pepper and a teaspoon of onion juice; dredge with a little flour. Sprinkle this over the dough. Put bits of butter over the meat roll, pinch the edges to-

gether and bake in rather quick oven. Serve with a gravy. Mrs. E. P. S.

Potato Croquettes

Take a pound of mashed potatoes, one ounce of butter, three ounces of breadcrumbs and one egg. Mix all together and season with pepper and salt. Flour the hands so that the mixture will not stick to them and form the croquettes into balls or rolls. Brush them over with a little of the egg that you have saved for this purpose and roll them in crushed peanuts. Fry in deep fat until they are nicely browned. They are delicious with cold meat for luncheon.—Selected.

Onions and Cheese

This is a tasty little dish that will fill in nicely on a fast day. The onions should be sliced very finely and put into a dish with alternate layers of grated cheese and seasoning. Cover the dish closely and bake thirty to forty minutes in a hot oven. Before removing from the fire sprinkle a few crumbs over the top of the mixture and a little more of the cheese, and put it back to brown.

Rice Fricassee

Take a breakfastcupful of cold boiled rice, a large cupful of minced ham or cold meat, and a little grated cheese, two eggs, a little lemon juice, and a teacupful of milk. Boil one of the eggs hard and chop it, and then mix it with the minced meat and lemon juice, and grated cheese. Beat up the raw egg with the milk and stir it in when the rice is thoroughly prepared. Steam the rice in a buttered mold for half an hour. Turn it out upon a hot platter and garnish with sprigs of parsley.

Fish Croquettes

Three cups mashed potatoes; one small can tuna picked to pieces. Add two eggs. Bake with cracker crumbs or fry in deep fat. Mrs. G. T. C.

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